



FOOD SCOOP

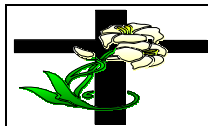
“A Michigan Food & Nutrition Program Edition”

AUGUST 1999

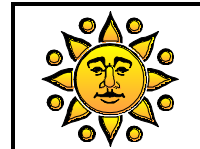
Issue No. 1

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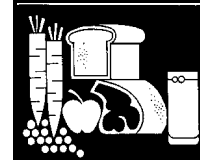
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NEED ASSISTANCE CALL:

School Meals Program	(517) 373-3347
Food Distribution	(517) 373-8642
Fiscal Reporting	(517) 373-2077
Child Care Food Program	(517) 373-7391
Fax Number	(517) 373-4022





Loss of Colleague

Gerry Hardwick

It is with deep regret and much sadness that we share this information with you. Gerry Hardwick, a reviewer on our School Meals staff, died in a highway accident near Naubinway, on July 8, 1999. Gerry had been a member of our staff since 1986 and was responsible for reviewing School Meal, Commodity Supplemental Food Program, and Emergency Food Assistance programs in the upper peninsula and northern lower peninsula. He was 52 at the time of his death. Gerry is survived by his three children; Nicole 20, Gerry Jr. (Spike) 19, and Cassandra 15. Gerry will be deeply missed by his family, friends, and colleagues in the Department of Education.

If you wish to send a card to his children, their home address is: 8597 Co. 509 Y Road, Rapid River, MI 49878



Food For Thought

Please Welcome Paula K. Kerr

We have reached a long awaited goal in the School Meals Program Unit; we have hired a third consultant and are back to full staff. Paula K. Kerr joined us in early August. Paula comes to us with a background in nutrition. She is a registered dietitian who earned her Bachelor of Science degree at Michigan State University and her Master of Science at Ball State University. She worked for the Kent County Health Department as a Public Health Nutritionist providing technical assistance, education and training to a wide variety of audiences.

Paula has worked with several schools in the Kent county area on their Team Nutrition activities. She has seen first hand what a challenging job school food

service professionals have. Paula's experience includes working as a prenatal dietitian with the WIC program in Fort Wayne, Indiana. Paula's experience analyzing menus will serve us well as we begin the nutrition reviews in the schools. She also has written many newsletter articles, created education and training materials and put together a cookbook called *Heart Healthy Cooking - The Quick and Easy Way*. Paula is an enthusiastic trainer and presenter and is looking forward to meeting and working with as many of you as possible. Her experience, energy and enthusiasm for the job make her an excellent addition to our team.

Introducing.... *Food Creations, Inc.*

We are pleased to announce that our office has contracted with a company to assist us with the implementation of the Healthy School Meals Initiative. ***Food Creations, Inc.*** will develop training and guidance materials, provide training to our staff and school food service personnel, and will perform the nutrient analysis of breakfast and lunch menus.

Food Creations, Inc. is based in the Greater Lansing area. Their staff, including registered dietitians, have extensive experience in the field of food and nutrition, from training, education, recipe development and nutrient analysis. You will have the opportunity to meet Stella Cash, President and Project Manager at our upcoming Fall Conference.

Over 330 school food authorities will participate in the nutrient analysis during the 1999-2000 school year. Future issues of *Food Scoop* will include a list of schools/districts that have been selected. Additional information and training will be provided. Stay tuned!

Proposed Regulations

The Food and Nutrition Service is proposing to update the requirements on using "Vegetable Protein Products" in the Child Nutrition Programs. The major changes proposed are to: rename "vegetable Protein Products" as "Alternate Protein Products;" remove the limit on the amount of these products that can be used; eliminate the requirement that alternate protein products be specially fortified; and update the test used to determine protein quality. These proposed changes would give menu planners more flexibility to incorporate these products into their menus along with the traditional protein

sources of meat, poultry and seafood. You retrieve the proposed regulations by using the following address: http://frwebgate.access.gpo.gov/cgi-bin/getdoc.cgi?dbname=1999_register&docid=99-18433-filed.pdf

Comments may be mailed to Mr. Robert Eadie, 3101 Park Center Drive, Alexandria, VA 22302. All written submissions will be available for public inspection in Room 1007, 3101 Park Center Drive, Alexandria, Virginia during regular business hours (8:30 a.m. to 5:30 p.m.), Monday through Friday. To be assured consideration comments must be postmarked on or before September 20, 1999.

Food Scoop Now Available on the WEB

Bookmark the following address to obtain Food Scoop Online:
www.state.mi.us/mde/off/oss/news

RETHINK YOUR DRINK

Osteoporosis is the most devastating disease related to poor calcium intake. Nearly 28 million Americans now have osteoporosis or low bone mass, but within 20 years more than 41 million Americans will be affected if trends are not reversed, according to the National Osteoporosis Foundation located in Washington, DC. One in two women and one in eight men have a lifetime risk of suffering a fracture due to osteoporosis. About 40,000 women die each year from complications attributable to osteoporotic fractures, according to the foundation. A women's risk of hip fracture is equal to the combined risk of developing breast, uterine and ovarian cancer. Health care costs associated with osteoporotic fractures top \$14 billion each year, according to the foundation. The risk of developing osteoporosis, however, can be drastically reduced.

Scientists agree that diets deficient in calcium during childhood and adolescence contribute to the development of osteoporosis which is not visible until late in life. Diets that are deficient in calcium are not

meeting the dietary recommendations. These recommendations for calcium during childhood and adolescence have recently been increased by the National Academy of Sciences.

- Children ages 6-8 need 800 mg or about three servings of milk and Milk Group foods each day.
- Children ages 9-18 need 1,300 mg or about four servings of milk and Milk Group foods each day for them to reach peak bone density.

According to the USDA's 1994-1996 Continuing Survey of Food Intakes by individuals (CSFII) nine out of ten teenage girls and seven out of ten teen age boys are not meeting their calcium recommendations. About two-thirds of children 6-11 do not meet their calcium recommendations.

During the teen-age years many young adults are substituting soda for milk, the best source of calcium, in their diet. This is not a surprise as children and teenage youth may be prime targets for the soft drink advertising industry. It is known that marketers, in general, are extremely interested in children as consumers because children themselves spend billions of dollars annually, influence household purchases, and are future adult consumers.

The teen years, however, are critical for adequate consumption of calcium and other nutrients. Fifteen percent of adult height, fifty percent of adult body weight and forty-five percent of adult skeletal mass are gained during adolescence. A lack of calcium may set the stage for osteoporosis and bone fractures later in life.

Research sponsored by the National Institute of Child Health and Human Development (NICHD) of the National Institute of Health (NIH) has shown that a "window of opportunity" exists to add to the bone bank during the teen years. This is the time to encourage our children and adolescents to "RETHINK YOUR DRINK". To help do this, UDIM has prepared a resource packet with fact sheets and reproducible slicks that can be included in school newsletters. Two of the sheets from this resource have been included in this issue of Food Scoop. To receive the entire milk information kit, titled "Milk Anatomy 101" please call: Deb Grischke at UDIM, 1-800-241-6455.



Satellite TeleConference

The National Food Service Management Institute presents a live and interactive TeleConference:
FOOD SAFETY: IT'S IN YOUR HANDS
August 25, 1999
2:00 - 4:00 p.m. Eastern Time

PURPOSE:

The purpose of this food safety TeleConference is to provide an opportunity for school food and nutrition program staff to learn more about food safety issues and the prevention of food borne illness.

TARGET AUDIENCE:

Food service personnel in schools and in child care programs

TOPICS:

- * Identifying food safety hazards
- * Avoiding cross-contamination
- * Personal hygiene and hand washing
- * Appropriate use of gloves, uniforms and hair restraint
- * Standards for production equipment and facilities

PANEL DISCUSSION:

- * The responsibility of the food service assistant in providing safe food.
- * Identifying potential food safety hazards and how to prevent hazards from causing a foodborne illness outbreak.
- * Discussing correct procedures for receiving, storing, preparing, cooking, holding, chilling, and serving safe foods.

TELECONFERENCE INTERACTION:

The audience will have opportunities to direct questions to panel members. Questions may

be submitted in advance and during the teleconference by e-mail (nfsmi@olemiss.edu), voice (1-800-321-3054), or fax (1-800-321-3061). Please be sure to reference "Food Safety Teleconference Questions".

FOLLOW-UP CHAT SESSION:

(Thursday, August 26, 2 - 4 p.m. Eastern)

Participants will have the opportunity to chat with NFSMI staff about issues related to **FOOD SAFETY: IT'S IN YOUR HANDS**. For more information or to access the chat room, visit the NFSMI web site <http://www.olemiss.edu/depts/nfsmi>. It is recommended for participants to access the chat room in advance to establish a user name and password for the chat session.

TELECONFERENCE TIME:

One Viewing Only Test Period: 1:45 - 2:00 p.m. Eastern Time

Program Time: 2:00 - 4:00 p.m. Eastern Time

Location: To learn about local sites or how to host your own site, please call NFSMI (1-800-321-3054) or visit our web site for the name and telephone number for your state coordinator.

TECHNICAL INFORMATION:

Satellite coordinates and the satellite reception trouble number should be shared with the technical contact at your viewing site. This information is subject to change beyond the control of the National Food Service Management Institute. You will be notified of any changes as soon as possible.

C-Band Coordinates

GE 1, 103 degrees West
Transponder/Channel 16
Downlink Frequency: 4020 MHz
Polarity: Vertical
Audio: 6.20 and 6.80 MHz

KU-Band Coordinates

SBS 6, 74 degrees West
Transponder/Channel 2
Downlink Frequency: 11750 MHz
Polarity: Vertical
Audio: 6.20 and 6.80 MHz

IMPORTANT TELEPHONE NUMBERS:

Satellite Reception Trouble
1-919-850-4565
Satellite Seminar Questions

1-800-321-3054

**NATIONAL SATELLITE NETWORK SATELLITE
PROGRAM SCHEDULE:**

October 27, 1999.....FOOD QUALITY: MAKING
THE GRADE IN CHILD NUTRITION, PART II 3
- 4 & 5 - 6 p.m. EST - Satellite Seminar

January 26, 2000.....Food Safety and HACCP
Time TBA - Live Teleconference

HANDOUT MATERIALS:

Handout materials are available through the NFSMI
web site, <http://www.olemiss.edu/depts/nfsmi/>

**School Food Service Fall
Conference**

Mark your Calendars for October 19-22,
1999. More information and Registration
Packet will be mailed out soon.



**Commodity
Chat**

Commodity News for 1999

By now schools have placed their first order for
commodities for the new school year. You may have
noticed that we are continuing to offer many of the
same products from last year. Among them are;

- Beef Patty Cooked**, from Gorges Quik-to-Fix
- Chicken Nuggets** from Goldkist
- Cherry Sorbet** and **Bubblegum Sherbet**
from Tabatchnik (a great Welcome Back to
School treat...and it contributes as a
component to the meal plan!)
- Pork Patty SOC** - a fully cooked BBQ
flavored patty from Gorges Qui-to-Fix
- Assorted Pleva beef and pork products**
(see enclosed flyer from J.T.M. with their
School Food Service Menu Planner)

We will be offering many new products this year.
They include;

- Chili with beans from J.T.M.
- 15" Pepperoni Pizza from Specialty Foods
- 2 different low-fat Muffins - Blueberry and

Choco-chocolate Chip

-a 5 inch mini Sub Bun from J.T.M.

Other new products will be described in the September
Food Scoop.

Michigan will be participating in the Department of
Defense (DOD) Fresh produce program again this year.
Please be sure to store carrots, apples and oranges
appropriately for best shelf life.

HELP WANTED

Watch for an updated edition of Nutritional Facts on
Processed Foods in the September *Food Scoop*.

Multi Unit Manager opening at Beecher School
District. Interested applicants should mail cover
letter of Application, Resume, copies of credentials
and three letters of recommendation from current and
past employers. Send to: Forrest Gunderson,
Assistant Superintendent, Beecher School
District/Personnel Office - G-5285 Summit Street,
Flint, MI 48505

Food Service Director opening at Adrian Public Schools.
Interested applicants should mail resume, letter of
interest outlining qualifications, credentials including
three letters of recommendation and Adrian Public
Schools application by August 13, 1999. Inquiries
should be directed to: Karen Herwig, Human Resources
Manager, Adrian Public Schools, 227 North Winter
Street, Adrian, MI 49221. Phone: (517) 263-2115 or
email: Kherwig@mail.adrian.k12.mi.us

<div>August 1999</div> <div>CALENDAR OF EVENTS</div> <div>CHILD NUTRITION PROGRAM</div>		<div>Michigan State Board of Education</div> <div><i>Dorothy Beardmore, President</i></div> <div><i>Kathleen N. Straus, Vice President</i></div> <div><i>Herbert S. Moyer, Secretary</i></div> <div><i>Sharon Wise, Treasurer</i></div> <div><i>Sharon L. Gire</i></div> <div><i>Marianne Yared McGuire</i></div> <div><i>Clark Durant</i></div> <div><i>Eileen L. Weiser</i></div> <div><i>Arthur E. Ellis, Superintendent</i></div> <div><i>Governor John Engler, Ex-Officio</i></div>
August 1999		
10	July Monthly Claim Due	
30	Cut-off for June Monthly Claim	
September 1999		
10	August Monthly Claim Due	
13-18	5 A Day Week (Check out the website for info: http://www.5aday.com)	
29	Cut off for May Monthly Claim	

No person because of race, color, national origin, sex, age, or disability shall be excluded from participation in, be denied the benefits of, or be otherwise subject to discrimination in our United States Department of Agriculture donated food and child nutrition programs. Any person who believes they have been discriminated against should write immediately to the Secretary of Agriculture, Washington, D.C. 20250.

STATEWIDE TRAINING PROGRAM CLASS SCHEDULE 1999

NOTE: All registrations must be in the MDE office before the deadline dates!

BASICS - 100

Fee: Member \$18.00 and Non-Member \$25.00

Location	Dates	Times
Newberry-Tahquamenon Area Schools 700 Newberry Avenue Newberry, MI 49868 <i>Deadline: August 9, 1999</i>	August 23-24, 1999	10:00 a.m. - 4:00 p.m. (23rd) 9:00 a.m. - 1:30 p.m. (24 th)
Wayland <i>(location to be determined)</i> <i>Deadline: September 7, 1999</i>	September 21, 28, October 5, 1999	3:00 p.m. - 6:30 p.m.
Kalkaska High School Home Ec Room 109 N. Birch Street Kalkaska, MI 49646 <i>Deadline: September 10, 1999</i>	September 24-25, 1999	4:30 p.m. - 7:30 p.m. (24th) 8:30 a.m. - 3:30 p.m. (25th)

SANITATION & SAFETY - 120

Fee: Member \$18.00 and Non-Member \$25.00

Location	Dates	Times
Wayland <i>(location to be determined)</i> <i>Deadline: September 6, 1999</i>	September 20, 27, October 4, 1999	3:00 p.m. - 6:30 p.m.

SANITATION & SAFETY UPDATE - 125

Fee: Member/Non-Member \$10.00

Location	Dates	Times
Mason-Lake ISD 2130 West U.S. 10 Ludington, MI 49431 <i>Deadline: August 31, 1999</i>	September 14, 1999	3:00 p.m. - 7:00 p.m.

BASIC SKILLS OF FOOD PREP - 150

Fee: Member \$18.00 and Non-Member \$25.00

Each participant must bring a calculator to class.

Location	Dates	Times
Newberry-Tahquamenon Area Schools 700 Newberry Avenue Newberry, MI 49868 <i>Deadline: August 11, 1999</i>	August 25-26, 1999	10:00 a.m. - 4:00 p.m. (25 th) 9:00 a.m. - 1:30 p.m. (26 th)

MICHIGAN'S HEALTHY EDGE 2001 - 280

Fee: Member \$18.00/Non-Member \$25.00

Location	Dates	Times
Genesee ISD 2413 West Maple Avenue Flint, MI 48507 <i>Deadline: September 13, 1999</i>	September 27, 29 and October 4, 1999	3:00 p.m. - 6:15 p.m.

MENU PLANNING - 480

Fee: Member \$18.00 and Non-Member \$25.00

Location	Dates	Times
Genesee ISD Health & Nutrition Serv. Bldg. 5089 Pilgrim Rd. Flint, MI 48507 <i>Deadline: September 29, 1999</i>	October 7, 14, & 18, 1999	3:00 p.m. - 6:15 p.m.

Use one form and one check per class.

Last Name		
First Name		
Social Security Number		
School District Name		District #
Home Address City, Zip		
Telephone Number	Home: () Work: () <i>NOTE: Please enter home telephone number--it is virtually impossible to contact individuals of any cancellations through the school district when classes are held when school is not in session (i.e., summer, inclement weather).</i>	
MSFSA Membership #		\$



- ☐ Food based - enhanced
- ☐ Assisted NSMP



Make check payable to MSFSA and mail to:
Michigan Department of Education
Statewide Training Program--School Meals Unit
P.O. Box 30008
Lansing, MI 48909

For Michigan Department of Education Use Only	Check #	<input type="checkbox"/> School <input type="checkbox"/> Personal	Amount	\$
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9

Statewide Training Program

Multi-Registration Form

Use one form and one check per class.

CLASS NAME: _____ CLASS LOCATION: _____ DATE(S) OF CLASS: _____				SCHOOL DISTRICT: _____ PHONE: _____		DISTRICT NUMBER: _____
Last Name	First Name	Social Security #	Home Telephone #	Home Address (Street, City, Zip)	MSFSA #	Fee Per Student
1						
2						
3						
4						
5						
Total the right hand column and attach a separate check for this amount only. <div style="text-align: right;">Make checks payable to MSFSA.</div>						\$

Check which type of menu planning method you use:



- ☐ Food based - traditional
☐ Nutrient standard

- ☐ Food based - enhanced
☐ Assisted NSMP



Make check payable to MSFSA and mail to:

Michigan Department of Education
Statewide Training Program--School Meals Unit
P.O. Box 30008, Lansing, MI 48909

All registrations are accepted on a first-come, first-served basis. If this class is filled, the registration form and check will be returned to you. **Confirmation letters will NOT be mailed.** Assume that you are registered unless otherwise notified.

For Michigan Department of Education Use Only	Check #	<input type="checkbox"/> School <input type="checkbox"/> Personal	Amount	\$

[Copy as necessary]